

STARTERS

ARANCINI

Panko encrusted fried cheesy wild mushroom risotto balls served on a red pepper romesco sauce. | 14

DRUNKEN BREAD •

Savory bread pudding consisting of baguette, fresh herbs, thyme, gruyere, and parmesan topped with prosciutto baked golden brown. | 12

AHI NACHOS

Fried wonton chips topped with seared rare Ahi Tuna topped with a seaweed salad, finished with eel sauce and sweet chili sauce. | 15

FRIED OYSTERS

Cornmeal breaded and fried oysters on top of fried wonton chips and topped with habanero aioli & balsamic reduction. | 17 Half order | 9

LAMB SLIDERS

Two lamb patties made in house served with red pepper aioli, caramelized red onions, feta cheese, and arugula on a slider bun. | 12

DEVILED EGGS • GF

Local free-range eggs hard boiled and finished with balsamic reduction and chimichurri. | 9

SHISHITO PEPPERS GF

Blistered shishito peppers with spicy shoyu, drizzled with eel sauce and toasted sesame. | 15

BEEF BRUSCHETTA

Beef tenderloin served carpaccio style on a toasted baguette with a nut pesto cream cheese and horseradish aioli. | 16

MEDITERRANEAN MEATBALLS

Moroccan Spiced Lamb Meatballs with a mint yogurt sauce. | 15

HUMMUS • GF

Made with Kansas grown garbanzo beans and served with naan bread and vegetables. | 12

FRITES • GF

House made French fries served with your choice of our house made dipping sauces. | 7

Habenero aioli • Green onion aioli
Red pepper aioli • Horseradish aioli
Truffle aioli • Honey mustard • Ketchup

• ITEMS ARE 1/2 OFF DURING HAPPY HOUR

CHEESE

GOAT CHEESE

Tart and tangy with intense pepper notes, Cypress Grove-Goat Bermuda Triangle is the perfect goat cheese for any rind lover – and thanks to its shape, Bermuda Triangle ripens while developing an umami brothiness with incredible depth of flavor. | 10

MILTON CHEDDAR

This cheddar style cheese from Southern Iowa has a sweeter flavor than the traditional cheddar with a creamy, salty, and sweet bite. | 10

GOUDA

Marieke Gouda is an artisan cheese that has a rich and full flavor profile. Its refined caramel notes finish the Gouda with a subtle bite. It is made using fresh raw milk from the farm. Each wheel is handcrafted with the finest Old-World techniques and age the Gouda to perfection from 6-9 months on Dutch Pine Planks. | 10

SALADS

FATTOUSH

Mixed greens with fresh mint, parsley, cilantro, red onions, kalamata olives, feta cheese, and cucumbers served with grilled naan bread and fattoush dressing. | 8/12

ORCHARD SALAD GF

Spring Mix and pea shoots tossed with a blackberry vinaigrette, goat cheese, toasted almonds, strawberries, blackberries cherry tomatoes and apple sticks. | 9/13

CAESAR

Romaine and Parmesan with house made croutons and Caesar dressing. | 8/12
Add white anchovies | 3

WEDGE GF

A wedge of iceberg lettuce, bacon lardons, cherry tomatoes, and red onions topped with blue cheese crumbles. Served with Green Goddess dressing. | 8/12

ITALIAN

Mixed Greens and Romaine with Kalamata Olives, Cucumbers, Tomatoes, Pepperoncini's, Croutons and Shaved Parmesan. Served with Italian Vinaigrette on the side. | 8/12

ADD TO ANY SALAD - Skewer of 4 Shrimp | 8

2 Seared Scallops | 19

Grilled Canadian Salmon | 11

Hanger Steak | 26

Grilled Chicken Breast | 9

CHARCUTERIE

ANGEL'S MEATS DUCK SALAMI

Dry cured and aged two months 100% Duck French style salami seasoned with red wine and black peppercorn. | 10

ANGEL'S MEAT LOMO SALAMI

Angel's Salami's classic Spanish Lomo is made using Berkshire Pork Loin. It is dry-cured and rubbed with five different Spanish paprikas. | 10

MOLINARI & SONS SOPRESATTA

All pork Salami, coarsely chopped with whole peppercorns, and red wine. | 10

FERMIN CURED IBERICO CHORIZO

Fermin again is leading the competition the first Ibérico chorizo sausage in the United States. This dry-cured sausage is made with Ibérico meat and in the traditional Spanish way with pimentón and garlic. This gives the chorizo an exquisite aroma, low acidity, and intense flavor. | 10

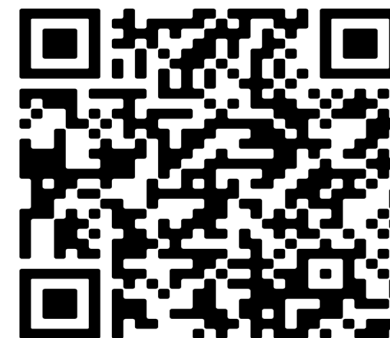
JOIN US FOR HAPPY HOUR!

MONDAY - FRIDAY 4P - 6P

\$2 OFF WINE AND COCKTAILS

• 1/2 OFF STARTERS

Scan to see our wine and cocktail



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A surcharge of 3% will be added to credit card transactions to cover processing fees. No fee applies to cash or debit transactions.

N SANDWICHES

All sandwiches are served with house cut french fries. Sub: sweet potato fries with truffle oil | 3
Sub: side salad | 5 or free-range deviled eggs | 3

FRIED EGG*

Two fried eggs with thick cut bacon, lettuce, and tomato served on grilled Radina's sourdough with truffle aioli and gruyere cheese. | 14

BURGER*

8oz Ground beef hand mixed with bacon and grilled. Served with a caramelized onion & roasted garlic jam, gruyere cheese and Dijon aioli on a brioche bun. | 17

BANH MI

Your choice of grilled chicken or braised pork shoulder served on a Radina's demi baguette with a pickled carrot slaw, cilantro, jalapenos, cucumber and a sriracha scallion mayo. | 16

E H ENTREES

RIBEYE* ^{GF}

16oz bone in Black Angus beef ribeye finished with green peppercorn demi glacé. Served with roasted baby Yukon gold potatoes and haricot vert. | Market Price

DUCK BREAST* ^{GF}

Grilled Maple Leaf Farms duck breast finished with a pickled mustard seed and oyster mushroom sauce served with duck fat brussels sprouts. | 35

SCALLOPS ^{GF}

Pan seared Hokkaido scallops on a bed of roasted mushroom and gruyere risotto, drizzled with garlic cream sauce on pan wilted spinach. | 44

BRAISED PORK SHANK ^{GF}

Pork Shank braised in white wine and tomatoes with aromatics on a bed of creamy polenta & pan wilted spinach topped with white wine tomato sauce. | 34

TWISTED LINGUINI

Sautéed yellow squash, mushrooms zucchini, tomatoes, and spinach tossed with linguini in a spicy pesto sriracha sauce. Served with sliced Radina's baguette. | 23
Add Grilled Chicken Breast | 9 Add Grilled Canadian Salmon | 11

PORK CHOP*

Locally raised Heritage breed bone in pork chop served with roasted baby Yukon gold potatoes with haricot vert and finished with a Dijon cream sauce. | 36

CAJUN PASTA

Blackened chicken and shrimp alfredo with andouille, in a Cajun alfredo sauce served with garlic bread. | 35

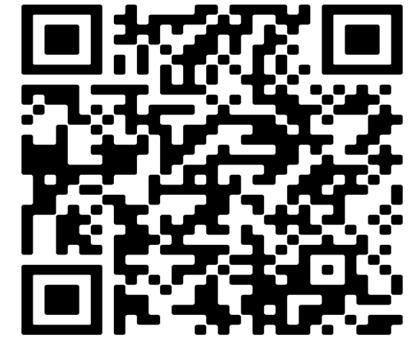
BEEF TENDERLOIN* ^{GF}

Filet topped with herb compound butter served with grilled asparagus and Yukon gold gruyere and scallion mashed potatoes. | 49

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EXECUTIVE CHEF: MIKE LUFTMAN

Scan to see our wine and cocktail menu



WILD BOAR

House braised Texas wild boar in a tomato ragu with red and port wine served over cavatappi pasta with sliced Radina's baguette. | 28

STEAK FRITES* ^{GF}

Peppercorn crusted Cedar River Farms hanger steak seared and finished with our house fries and a herb hollandaise. | 35

COQ AU VIN

Two chicken quarters, marinated and braised in red wine, served on a bed of scallion gruyere mashed potatoes. Finished with a mushroom and pearl onion red wine sauce. | 26

CHICKEN TIKKA MASALA

Yogurt and Curry spiced marinated chicken breast grilled and tossed in a subtly spiced tomato and cream sauce. Served with basmati rice and garlic naan bread. | 28

TROUT ^{GF}

Almond flour crusted Ruby Red Trout pan seared on smashed baby yukon gold potatoes with grilled asparagus topped with almond brown butter sauce. | 34

SALMON* ^{GF}

Canadian Salmon grilled and topped with pesto on wild rice quinoa risotto and grilled asparagus. | 33

LOBSTER, SHRIMP AND CRAB MAC AND CHEESE

Lobster, shrimp, and crab sautéed with a white wine cream sauce and tossed with cavatappi pasta and a house blend of cheeses. Served with sliced Radina's baguette. | 31

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